

Hudson Valley Restaurant Week 2018

Dinner Menu

Antipasti

Please Select One of the Following

Zuppa Del Giorno

Soup of the Day

Or

Carpaccio Di Barbabietola Rossa

Organic Red Beet Carpaccio With Tuscan Baby Kale, Goat Cheese & Toasted Pistachio From Bronte

Or

Cozze Al Trebbiano

P.E.I. Mussels Steamed In Olive Oil With Cannellini Beans, Spicy Cherry Peppers, Trebbiano Wine & Fresh Herbs

Secondi

Please Select One of the Following

Gnocchetti Al Ragu Di Maiale

Homemade Potato Gnocchi Tossed in a Savory Pork Ragu , Finished With Parmigiano Reggiano

Or

Rigatoni Alla Norma

Rigatoni Tossed in A Light Tomato - Basil Sauce With Eggplant & Aged Ricotta Salata

Or

Orecchiette Rustiche

Orecchiette With Fennel Sausage, Broccoli Rabe, Sundried Tomatoes, Olive Oil, & Garlic

Or

Farfalle Deliziose

Bow-Ties In A Cream sauce With Prosciutto, Wild Mushrooms, Sun-Dried Tomatoes, & Walnuts

Or

Pollo Capriccioso

Parmigiano & Bread Crumb Encrusted Breast Of Free Range Chicken With Arugula, Cherry Tomatoes, & Flurries Of Parmigiano Reggiano

Or

Maialetto Arrosto

Medallions Of Pork Loin With Spicy Sweet & Sour Vinegar Peppers Served Over Olive Oil Mashed Potatoes & Sautéed Broccoli Rabe

Or

Branzino Alla Brace

Marinated & Grilled Fresh Filet Of Mediterranean Branzino Served With Sicilian Caponata & Roasted Rosemary Potatoes

Dolci

Please Select One Of The Following

Torta Caprese

Traditional Chocolate & Almond Cake From The Island Of Capri Served With A Scoop Of Imported Vanilla Bean Gelato

Or

Panna cotta Stagionale

Homemade Seasonal Fruit Panna Cotta

Or

Sorbetto Or Gelato

Imported Passion Fruit Sorbet

Or

A Trio Of Vanilla, Coffee, & Gianduja Gelato

No Substitutions Please